

# AKACIA OPEN CONCEPT BUFFET MENU

*The ultimate wedding experience*



## WELCOME BUFFET CLASSY

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It is served in the forest during cocktails

Cheese Selection: smoked and mature cheeses/

Cold smoked meat selection: Njegus prosciutto/Beef prosciutto/Smoked pork neck

Fruit selection - seasonal fruit/selection of nuts - walnuts, almonds, hazelnuts, and pistachios/ Quince melon with goat cheese and truffles / Blue cheese with walnuts in honey and lemon sauce/ Camembert in raspberry mousse / Grilled goat cheese glazed with honey / Canape Rosbeef / Canapee Chicken roll/ Canapees with blue cheese, nuts & truffles / Cheese pasta & chardis on the polenta bed / Chorizo sausage with cheese and currant on the polenta bed / Eggs with chive on the polenta bed / Chicken and veggie wrap/ Caprese tartelette /Marinated cheese and olive tartelette /Pepper, walnuts and honey tartelette/ Caesar salad canapes / Greek salad canapes /Vitamin salad canapes / Waldorf salad / Grape, smoked cheese and pine nuts salad

## WELCOME BUFFET RUSTIQUE

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It is served in the forest during cocktails or as a party buffet after the cake

Cold smoked meat selection- prosciutto, smoked pork neck, Kulen sausage / Pies with cheese, meat, proje/

Canapee with kajmak, ajvar/ Pepper and spinach rolls/Olive bar- 5 different types of olives/ Bruschetta bar- 10 sauces



# ENTREE

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## CANAPES SELECTION

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Mebrillo with goat cheese and truffle oil  
Blue cheese with walnuts in honey and lemon sauce  
Camembert in raspberry mousse  
Grilled goat cheese glazed with honey  
Canapes smoked meat, cheese, and pepper  
Canapes Njegus prosciutto  
Canapes smoked cheese and pineapple  
Chorizo sausage with cheese and currant on the polenta bed  
Eggs with chive on the polenta bed  
Ham canapes with horseradish and cheese  
Ajvar roll with ham

Spinach roll with ham and cheese  
Chicken and veggie wrap  
Tartlette caprese  
Marinated cheese tartlette  
Tartlette with pepper, walnut, and honey  
Tartlette Russian salad  
Chicken with sesame in tartar sauce  
Chicken with sesame in the chill sauce  
Quinoa with veggies in the honey sauce  
Couscous with veggies and pesto dressing  
Candied apricot filled with cheese and walnuts  
Candied plum with truffles

## CHEESE SELECTION

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Mozzarella  
Gouda  
Edamer  
Smoked cheese  
Emmentaler  
Cottage cheese in truffle oil  
Goat cheese in olive oil



## COLD SMOKED MEAT SELECTION

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Njegus prosciutto  
Beef prosciutto  
Smoked pork neck  
Kulen sausage  
Cured pork neck  
Dry ham  
Chorizo sausage



# SALADS

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Beef and cream salad with marinated mushrooms  
Chicken salad  
Caesar salad  
Mixed veggie salad  
Exotic avocado and mango salad with chickpeas  
Beetroot and rocket with cheese and Aceto cream  
Mixed green salad with cherry tomato  
Greek salad

Coleslaw salad  
Vitamin salad  
Russian salad  
Corn salad  
Mexicana salad  
Cabbage Salad  
Rocket, beetroot and avocado salad with hard cheese  
Mimoza Salad

# SEAFOOD AND FISH DISHES

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California sushi  
Risotto with seafood  
Octopus ceviche  
Tempura squid  
Shrimps on butter  
Catfish Fillet  
Grilled Mackerel  
Salmon salad



# WARM DISHES

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Beef in cherry sauce  
Mexican tortillas stuffed with pork and peppers  
Dalmatian chicken pasta  
Chicken with mozzarella in coconut milk  
Exotic filet mignon in the chestnut dressing  
Veal in mushroom sauce  
Chicken in Gorgonzola sauce  
Chicken fillet in pear and apple sauce  
Duck in orange and grapefruit  
Lasagne  
Gnocchi in ham and mushroom cream sauce  
Penne quarto Formaggio

Zucchini moussaka  
Beef goulash  
Greek croquettes  
Pork fillet in mushroom sauce  
Chicken Mediterranean in dry tomato pesto with pines  
Veal ribs with Worcestershire sauce and honey  
Pork neck in balsamico sauce  
Chicken drumstick with asparagus in coconut milk  
Fried pancakes  
Cabbage/ green leaf rolls with smoked meat  
Cheese stuffed peppers

## SIDES

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Grilled vegetables  
Stuffed potatoes in bechamel sauce  
Mashed potato and coil flower  
Mashed sweet yam  
French potatoes with sesame

## MEAT DISHES

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Rosbeef  
Vienna steak  
Wellington steak  
Stuffed pork fillet with ajvar and cheese  
Stuffed pork roast  
Rolled chicken fillet with two kinds of stuffing

Stuffed pork shoulder  
Mixed grill: Sausage, cevapi, chicken drumstick,  
chicken fillet, and smoked pork neck  
Young lam roast  
Young pork roast

## PASTRIES

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Royal pie  
Traditional cornbread  
Cheese pastry  
Meat pastry  
Buns with sesame  
Wholegrain bun  
Focaccia with rosemary and olive oil  
Rye bread

## DESERT

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Sweet cream with seasonal fruits covered in the chocolate dressing fruit cup

# DRINK OFFER

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## WELCOME DRINK

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Fantinel Prosecco Brut Extra Dry

## NON-ALCOHOLIC DRINKS

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Mineral water; sparkling water

Juices 0,25l: orange, apple, peach, blueberry, pineapple

Soft drinks 0,25l: Coca-Cola, Fanta, Schweppes bitter lemon, Tonic, Sprite

Non-alcoholic Cocktails

Lemonade

Energetic drinks

Coffee: Espresso, Cappuccino, Macchiato, Homemade coffee, Nes caffè

## ALCOHOLIC DRINKS

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Zarić Rakija: quince, plum, apricot, pear, honey

Whiskey: Jameson Irish Whisky 0,7l, Ballantine's 0,7l, Johny

Walker Red

Beers: Heineken 0,33l, Jelen 0,33l, Zaječarsko 0,33l,

Touborg 0,33l

Absolut Vodka

Amaretto Ramazzotti

Gin Beefeater

Havana Rum

Olmeca Blanco Tequila

Rubin Vinjak

De Kuyper Liqueur

Baileys Liqueur

Martini Bianco

Campari

Aperol



## WINES

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### Milosavljević Winery

Vila Vina Tamjanika 0,75l

Vila Vina Sauvignon Blanc 0,75l

Vila Vina Cabernet Sauvignon 0,75l

Vila Vina Rose Cabernet Sauvignon Moscat Hamburg 0,75l

### Budimir Winery

Triada Bela 0,7l (Chardoney, Tamjanika, Sauvignon)

Triada Crvena 0,7l (Prokupac, Merlot)

Triada Rose 0,7l

## COCKTAILS

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Mai Thai

Sex on the beach

Tequila Sunrise

Blue Lagoon

Long Island Ice tea

Cuba Libre

Deep Blue Sea

Fresh Akacia Mimosa



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OPEN  
CONCEPT

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## THE PROPOSAL ALSO INCLUDES

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Welcome Cocktail Organisation

Welcome Drink – Fantinel Prosecco Extra Dry

A rich selection of alcoholic and nonalcoholic drinks during the reception, ceremony, and dinner

A glass of Fantinel Prosecco per guest for the cake cutting ceremony

Menu Selection

Decorative twinkle light ceiling

Club style lights

Basic table equipment: glassware, cutlery, white linen napkin, white runner

Food-tasting for 2 people a couple of months before the wedding

Exclusive use of the estate, meadow, glass hall and forest terrace or other parts of the forest

Parking free of charge

Professional service staff

Suite for daily rest and changes

Professional photo team Ivan Božinoski +381 60 0135 616

Consultation time with the professional event coordinator

Bridal Therapy: Workshops for brides held once a month by our Wedding specialist on different planning topics and problems.

\*The venue lease lasts for 8 hours and can be prolonged for 350EUR per hour

